

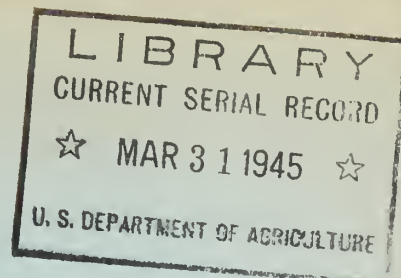
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Resume

WAR FOOD ADMINISTRATION
OFFICE OF DISTRIBUTION
150 Broadway
New York, 7, N. Y.



Cleared by:
N.Y...Phila...Boston
Regional OWI with a "B" rating

Issued:
June 1, 1944

THE FAMILY CANT EEN

"FOOD OUTLOOK"

ANNOUNCER:

The present reduction in point values of meats and other foods in wide use has provided a welcome rest to homemakers. Life is much simpler when those little red and blue stamps don't have to be used so often. But the realistic fact is that unless we work for these point-holidays, point values will be much higher. Today, Mr. _____ of the War Food Administration's Office of Distribution is here to tell us why this is so, and how our general food situation stands.

OFF. OF DIS.
SUPERVISOR:

The first thing to consider when discussing our food situation is the back-ground...the food production picture which few consumers ever see. Prominent in the picture are farmers. They're working long tiring hours...with little leisure and very little rest. Farm families are working hard too...they must all pitch in because many hired men are either in the army or in war industries.

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ANNOUNCER: So the farmer and his family are working overtime to feed the nation.

OFF. OF DIS.
SUPERVISOR: That's right! And they've done such a good job up to now that this is the best-fed nation at war. Farmers have produced so much food in spite of shortages of machinery and labor, that they have accounted in large part for the reduction of point values on canned and frozen foods and most meats.

ANNOUNCER: A natural conclusion to draw would be that we're producing so much food that we can afford to relax.

OFF. OF DIS.
SUPERVISOR: A natural conclusion...Mr. _____. But a wrong one. None of us can afford to think that we are over the hump...or to act on that sort of thinking. Our present food situation is as good as it is merely because within the last year people all along the food line from the plow to the plate did a good job of growing more food, conserving foods, and sharing foods. The right conclusion to draw from those facts is that we must keep on growing, conserving, and sharing food...or we will have to go into a period of more severe rationing than we have known so far. That means that farmers will have to get along with even less help and machinery and still produce as much or more. It means that volunteers will have to give up part of their time to help farmers get in their crops. And it

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OFF. OF DIS.
SUPERVISOR:
continued

means that homemakers will have to can every bit of produce they can grow or buy...not just as a convenience to themselves, but as a real contribution to this country's war effort.

ANNOUNCER:

Can you tell us more about rationing?

OFF. OF DIS.
SUPERVISOR:

The thing to remember in this connection about rationing is this....One of the most important functions of rationing is to insure that all foods will be divided equally. The War Food Administration is responsible for determining whether the supply of a food warrants its being rationed or unrationed. The OPA rations food on the basis of the supply as reported by the War Food Administration. A major factor which might cause the War Food Administration to request that point values be replaced on currently point-free foods is that the available supply might not be evenly distributed. You see, there might not be enough of a certain food for everyone. But that food might be entirely consumed in the area where it was produced or processed. So some areas wouldn't be getting enough. Every consumer can be sure that there is good reason behind the rationing of every food...even though it seems to be plentiful in his neighborhood. And every consumer ought to be responsible for using more

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OFF. OF DIS.
SUPERVISOR:
continued

plentiful foods...so the rationed ones are more evenly distributed.

ANNOUNCER:

Can you show us how that works with specific foods?

OFF. OF DIS.
SUPERVISOR:

Well...as an example...take fruit. The civilian supply of canned fruits and fruit juices for the year ahead will continue so low that high ration values must be kept on them. War requirements will take half of this year's output and civilian demands will be far greater than the supply available.

ANNOUNCER:

What's the situation in fresh fruits?

OFF. OF DIS.
SUPERVISOR:

Crop estimates tell us that production of citrus fruit will be ten percent higher than last season. Apples, peaches, pears, and cherries, will probably be more plentiful this year than last. This will make possible a favorable fruit supply from now until September. So we'll have large amounts of apples and pears through the winter months. This being so, our job is to buy all the fresh fruits we can...and put them up for storage, too...so that we can relieve the strain on scarce processed fruits and juices.

ANNOUNCER:

What supplies of other foods can we expect to find in stores?

OFF. OF DIS.
SUPERVISOR:

Eggs are a good example. Egg production this spring

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OFF. OF DIS.
SUPERVISOR:
continued

has been at an all time high. Eggs are reasonably priced...and they're especially valuable as a source of protein...so that they can pinch-hit for more expensive foods, or foods with high ration values. Using more eggs is part of the homemaker's food job. That way food waste is prevented...and a nation keeps its health standards way up. Using plentiful foods is a part of food conservation, you see.

ANNOUNCER:

What can you tell us about meat rationing, Mr. _____?

OFF. OF DIS.
SUPERVISOR:

I can sum that situation up by saying that some of the choice cuts will be even harder to obtain for the next several months. But even though there won't be many steaks around, the supply of currently point-free meats will be reasonably plentiful. However, if they're being absorbed more quickly in some areas than others, they'll have to be rationed again. Already since some meats have been made point-free, there's been a tendency toward uneven distribution. And since it's most important right now that every consumer get an equal share of the foods produced, that may mean further rationing of meats.

ANNOUNCER:

Do fats and oils come under the heading of food affected by these wartime needs and changes?

OFF. OF DIS.
SUPERVISOR:

They most certainly do. As a matter of fact, civilian

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OFF. OF DIS.
SUPERVISOR:
continued

supplies of food fats and oils have been maintained at almost pre-war levels....in spite of heavy military needs and the needs of our allies. That this is so, is once again due to the efforts of farmers. This year, our total production of edible fats and oils will be the highest in our history. There will probably be six to eight percent less butter, and 15 percent less lard for civilians at the end of 1944 than there has been up to now...but there will be 12 percent more margarine, and six percent more shortening and other edible oils than there have been in the last six months. This doesn't mean however, that we can relax and stop conserving waste fats. Our military needs are increasing by the second...and as more countries are liberated from the Axis, more food will be required for them. We must continue to save food, to share food, and to help produce food.

ANNOUNCER:

I think our listeners have a pretty good idea of what to expect in the months ahead as far as food is concerned.

OFF. OF DIS.
SUPERVISOR:

Here are the important points to remember...First...our food supply is high only as long as we keep it that way.. We must stand in back of the farmers and livestock producers by using plentiful foods wisely, and not wasting any food. All of us can help. Victory gardeners, homemakers, and volunteer farm workers are urgently

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OFF. OF DIS.
SUPERVISOR:
continued

needed in this fight to keep our nation well-fed during
the war and afterwards.. Remember these three words....
PRODUCE...CONSERVE...and SHARE...and you'll remember
how to meet our nation's food needs.

ANNOUNCER:

Thank : you, Mr. _____. Listeners you
have just heard _____ of the War Food
Administration's Office of Distribution.

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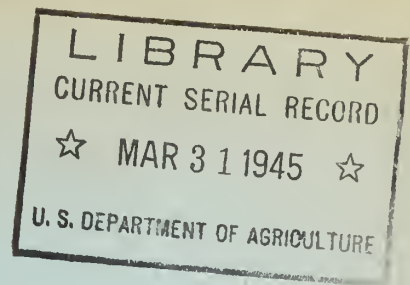
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Issued:
June 8th, 1944

THE FAMILY CANTEN

"Home Canning"

ANNOUNCER: Today we're going to talk about the importance of one phase of food conservation...home canning. Actually, homemakers can reduce food waste tremendously by canning plentiful foods in season. Mr. _____, of the War Food Administration's Office of Distribution is going to tell us why home canning is so necessary this year.

OFF. OF DIS.
SUPERVISOR:

One of the reasons why home canning is so necessary is that civilian supplies of the commercially canned vegetables will be the lowest in years. Commercially canned fruit supplies will be low too, and will probably have to continue under high ration values. So, with fresh fruits and vegetables more than usually abundant, the sensible thing for homemakers to do is to can as much of them as possible. That will keep their home supplies up for the winter months, and take the strain off commercially canned foods.

ANNOUNCER: Didn't homemakers can enough last year to carry them through?

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OFF. OF DIS.
SUPERVISOR:

The canning record last year was higher than it's ever been. Actually, home canners and Victory Gardeners helped to make possible the current point holiday on canned vegetables. But these point reductions are only temporary, and the present supplies of home canned foods in most homes will have disappeared by late summer. So homemakers must do a bigger job of canning fruits and vegetables this year than they did last.

ANNOUNCER:

You said before that civilian supplies of the commercially canned vegetables will be lower this year than for a long time. Can you tell us how much lower they'll be?

OFF. OF DIS.
SUPERVISOR:

For the year beginning July 1, 1944, the civilian supply of the principal commercially canned vegetables will be about 20 percent lower than for the last year, which began July 1st.

ANNOUNCER:

Will there be less vegetable juices on the market?

OFF. OF DIS.
SUPERVISOR:

Yes, _____. Civilians can expect 15 percent less vegetable juices this year. And actually all of that reduction is in tomato juice...so homemakers ought to get busy on canning that favorite vegetable pretty soon.

ANNOUNCER:

I think our listeners may be wondering why point values have been reduced on canned vegetables, when they are going to be scarce later on.

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OFF. OF DIS.
SUPERVISOR:

A logical question. The reason for the reduction was partly as I said before, that homemakers took much of the strain of the heavy demand from commercially canned foods. Another reason is that with those home supplies so high, the commercial supply was sufficient to last until the new pack arrived.

ANNOUNCER:

Does the same situation exist in commercially canned fruits and fruit juices?

OFF. OF DIS.
SUPERVISOR:

Canned fruits will be in lower supply this year than even last year's fairly low supply. There will be more citrus fruit juices on the market, but about 45 percent less of other juices than last year. The main reduction will be in pineapple juice.

ANNOUNCER:

Mr. _____, there's another question that I think ought to be answered for our listeners. That is... why will supplies of commercially canned foods be less this year?

OFF. OF DIS.
SUPERVISOR:

For the best of all possible reasons. Civilians aren't getting as much of those foods, because the armed forces are getting more. For example, war requirements will take over half of the 1944 pack of canned fruits and juices. And far more of the canned vegetable pack must go to meet war needs this year.

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ANNOUNCER: That's a reason which none of us would challenge.
But I suppose there will be enough fresh fruits and vegetables for homemakers to can?

OFF. OF DIS. If Victory Gardeners do as well in meeting food goals this
SUPERVISOR: year as they did in 1943, there should be enough vegetables for both fresh and home-canning consumption. Latest acreage and production reports show that commercial growers are exceeding their goals by some 20 percent. And in view of the fact that those goals amount to more than 100,000 tons over last year, I think we can safely count on a large supply of fresh vegetables for canning.

ANNOUNCER: Will the fresh fruit supply be as large?

OFF. OF DIS. There's been a record production in citrus fruits this
SUPERVISOR: year. Apples, peaches, pears and cherries will probably be more plentiful than they were last year. During the last winter weather was favorable and growers met their goals. As a result, there will be a good fruit supply from now until September. And apples and pears will be present in large supply during the winter months.

ANNOUNCER: I'd conclude that homemakers can go ahead and put up as much fruit and vegetables as possible. But I've heard a lot of rumors lately about a scarcity of canning equipment. Have you any information about this?

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OFF. OF DIS.
SUPERVISOR:

I can tell you definitely that 400 thousand pressure canners will be on sale throughout the country. They will be sold by retailers who regularly handle that sort of equipment. They will be made of stainless steel or aluminum. And they will be sold at reasonable prices and ration-free.

ANNOUNCER:

This should encourage homemakers to can fruit and vegetables.

OFF. OF DIS.
SUPERVISOR:

Yes, they should make it a point to can as much as possible. You see, if they put up plenty of fruits and vegetables now, they will be sure of those vitamin-full foods for their families when supplies of commercially canned stocks are low. Those canned foods will save shopping and cooking time too, and the fruits will provide variety for meals through the long winter months.

ANNOUNCER:

And canning helps the national food supply, too.

OFF. OF DIS.
SUPERVISOR:

It certainly does! First, the use of plentiful fruits and vegetables for home canning reduces the waste of foods in heavy seasonal supply. That's an important conservation measure. Second, when homemakers have plenty of their home-canned stock on the pantry shelves, it means that there are more of the commercially canned foods available for people who haven't canning facilities. That makes the food supply go further and last longer...

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OFF.OF DIS.
SUPERVISOR:
continued

and it makes it possible for us to meet the requirements of our fighting men and allies.

ANNOUNCER:

Can you suggest some fruits and vegetables that would be particularly useful to can?

OFF. OF DIS.
SUPERVISOR:

One food that's very important to can is the tomato. I said before that supplies of tomato juice will be very low this year...and that means that homemakers should take advantage of the fresh tomato supplies, and can a lot of them. They should watch their markets for tomatoes from nearby growing areas. They are usually the best for home canning.

ANNOUNCER:

That's a good tip. Do you have any more?

OFF. OF DIS.
SUPERVISOR:

Canning specialists suggest putting up fruit juices. They say that the berries are very good for this purpose, and that the juices are extremely useful for varied meals, as well as being full of food values.

ANNOUNCER:

I'm sure our listeners will remember those points when they next get out their canning equipment.

OFF. OF DIS.
SUPERVISOR:

Here are some very important points to remember..... First, the supply of commercially canned fruits and vegetables will be lower this year than they have been for some time. Second, supplies of fresh fruits and vegetables will be higher this year than last. So, homemakers should take advantage of the increased

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OFF. OF DIS.
SUPERVISOR:
continued

supplies of fresh fruits and vegetables. They should
can as much of their time and equipment permits...to
keep their families supplied with healthful foods
during the winter months, and to help keep our national
food supply at a high level.

ANNOUNCER:

You have just heard Mr. _____, of
the War Food Administration's Office of Distribution.

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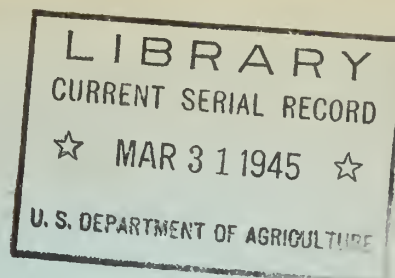
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Resume

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THE FAMILY CANTEN

"Keep It On Ice"

ANNOUNCER:

We all know that there are many problems involved in feeding a nation at war. One of the important factors in feeding civilians and meeting military requirements is the space necessary for storing foods. That matter of storage space has been responsible for many of our storage problems, and a lot of you have been asking to know more about it. Mr. _____, of the War Food Administration's Office of Distribution is here today to tell us about the cold storage situation, and its relation to our food supply. Is that right, Mr. _____?

OFF. OF DIS.
SUPERVISOR:

Yes, that's what I want to talk about a little later. But first, I have a very important announcement to make to our listeners. Twenty-five million dozen eggs are in imminent danger of being spoiled and wasted right now. This is a nation-wide emergency caused by a shortage of the cold storage space we just mentioned. In these days it is certainly desirable that no edible food be wasted. You home-

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SUPERVISOR:
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makers can come to the rescue by buying an extra dozen or two of eggs and storing them in your own refrigerators. You'll be lending the space to your country...helping to avoid unnecessary waste of the national food supply.

ANNOUNCER:

That's very little to ask. It seems to me that every homemaker can afford to have an extra dozen eggs on hand. They're healthful and they make good meals for any family.

OFF. OF DIS.
SUPERVISOR:

You're right about that. And homemakers won't have to store so many eggs that they crowd home storage space. Egg production has already begun to decline seasonally. If the current abundance can be saved, it will soon be possible to handle supplies in the usual way, and the situation will be smoothed out.

ANNOUNCER:

I'm sure that our listeners will be glad to cooperate by buying and storing extra eggs. And talking about storing, Mr. _____, I believe you were going to tell us about cold storage in general.

OFF. OF DIS.
SUPERVISOR:

Right now, the cold storage situation is tight. The reason is that so much more food is being produced in this country than ever before. A great deal of that food must be kept in cold storage if it's to last. And other food must be kept stored for long periods of time in order to maintain a stockpile for our

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OFF. OF DIS.
SUPERVISOR:
continued

fighting men, our allies, and the countries now being liberated by the invading armies.

ANNOUNCER:

What measures have been taken in the past to make more storage space possible?

OFF. OF DIS.
SUPERVISOR:

During the spring and summer of 1943, when farmers had met food production goals and topped them, record quantities of many products were piled into cooler rooms. This situation made it necessary for the government to issue, at the end of July, the first wartime food order directly affecting the cold storage industry. That order did two things. First, it removed from the coolers foods and other commodities which could be safely stored in other places. That made room for foods which had to be placed in cold storage. Second, the order put a stop to reservations of space for future use.

ANNOUNCER:

But the space shortage didn't stop there, did it?

OFF. OF DIS.
SUPERVISOR:

No. Later in 1943, as more and more food records were made and broken, an even more serious shortage of space was the result. When the record livestock slaughter began, United States freezer space was already about 90 percent filled. It held almost half again more meat than the year before, almost 40 percent more frozen eggs, and 35 percent more fruits and vegetables.

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ANNOUNCER: That was quite a squeeze! What could be done to relieve it?

OFF. OF DIS. SUPERVISOR: The War Food Administration got together with the cold storage industry and other government agencies. There seemed to be only three ways to solve the problem. First, to take some products out of freezers. Second, to squeeze more products into the space available, and third, to create new freezer space quickly. An investigation was made of the commodities then occupying freezer space, and it was found that most of the space was taken up by large private holdings, and smaller government holdings of frozen foods. Egg drying contracts were changed to speed frozen eggs out of storage. Our allies were urged to take all they could of their future meat and butter requirements in December and January. Point values were reduced on frozen fruits and vegetables and pork, in order to hasten their consumption and get some of those supplies out of the storage plants.

ANNOUNCER: I remember when those point values went down last year. What other measures were taken, Mr. _____?

OFF. OF DIS. SUPERVISOR: Food orders were issued providing that the more important cuts of meat be given storage priorities over the less important products. In some critical areas, there was expansion of the cold storage facilities. Warehousemen piled more commodities into their

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SUPERVISOR:
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freezer rooms. At the War Food Administration's request, the War Production Board assigned a high priority rating for the conversion of cooler to freezer space. This step enabled warehousemen all over the country to expand their cold storage facilities. During -December and January of this year, more than five million cubic feet of new space was made, and an additional 500 million pounds of meat was stored as a result.

ANNOUNCER:

That didn't settle the space storage entirely, did it?

OFF. OF DIS.
SUPERVISOR:

No, Mr. _____. On March 1st, occupancy of United States Public Cold Storage space went up from 89 percent to a critical 92 percent...in one month.

ANNOUNCER:

Quite a jump! How was the situation relieved?

OFF. OF DIS.
SUPERVISOR:

By amendments to the War Food Administration's cold storage orders...amendments which were aimed at moving some of the perishable foods in storage to consumers. This would make room for the new supplies of frozen fruits and vegetables. And it would leave more room for the accumulation of meats, eggs, and other important perishables, too.

ANNOUNCER:

Is it true that these foods must be accumulated for months ahead?

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SUPERVISOR:

Yes, that's perfectly true. There must be constant supplies of government-stored foods in the cold storage plants, kept there and released to our -allies and fighting men. As those stored supplies go down, new ones must be added...so that the stockpile is constant. That is one big reason that storage space is so short for other commodities.

ANNOUNCER:

Will the cold storage shortage let up any time soon?

OFF. OF DIS.
SUPERVISOR:

During the rest of 1944, for the reasons I've mentioned, both cooler and freezer space will probably be used to capacity. The amount of stored food will of course depend on the seasonal supplies...and at various seasons there may be storage emergencies like the current egg situation. But if the War Food Administration can count on further fine cooperation of the storage industry, and if homemakers, too, will cooperate in using plentiful foods, we can expect storage problems to be solved as easily as they come along.

ANNOUNCER:

You have just heard _____ of the War Food Administration's Office of Distribution.

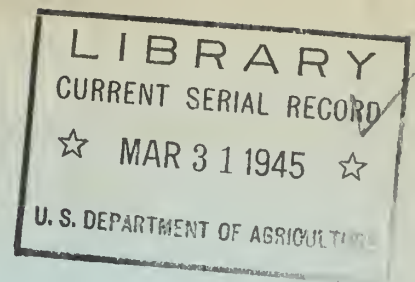
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June 22nd, 1944

THE FAMILY C A N T E E N

"More About Preservation"

ANNOUNCER:

Many Victory Garden crops are ready for harvest. That means a lot of Americans are going to swell their chests and call the neighbors in to see the first fruits of their labour. And it means that a lot of homemakers are going to be busy getting the canning equipment out of the cupboard, and putting up food for the winter. Today, Mr. _____, of the War Food Administration's Office of Distribution, is here to give us some handy tips about food preservation.

OFF. OF DIS.
SUPERVISOR:

You know how important home canning is this year. The important points we've talked about on previous broadcasts are:...first, with the decreased supplies of canned foods for civilians, you'll be doing yourselves a good service by putting up your own food...and...second, you'll be helping to make wise use of our food supply by canning foods in seasonal abundance.

ANNOUNCER:

Those are certainly good reasons for canning foods at home, Mr. _____.

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OFF. OF DIS.
SUPERVISOR:

Here's another point in its favor. There's going to be plenty of canning equipment on the market. I know that our listeners have probably heard rumors to the contrary, but actually, the equipment picture is encouraging. There will be 400,000 pressure canners on the market this year. They'll be sold through regular trade channels. They'll be unrationed, and they'll be made of aluminum or stainless steel. Most of them will have dial **type** gauges, and some of them will have the weight type. And best news of all... the new pressure canners will be reasonably priced.

ANNOUNCER:

That gives us a good idea of what to expect as far as pressure canners are concerned. But what about other equipment, Mr. _____? Will there be enough containers and closures?

OFF. OF DIS.
SUPERVISOR:

There will be plenty of tin cans for home use. Their manufacture and sale is not restricted...so home-makers who own tin can sealing machines will be able to make good use of them. There will be about 50,000 of these sealing machines on the market, and they will be of the hand-operated variety.

ANNOUNCER:

Are there still a lot of jars and closures available, Mr. _____?

OFF. OF DIS.
SUPERVISOR:

Yes. All the types of jars and closures on the retail market last summer will be available this year.

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OFF. OF DIS.
SUPERVISOR:
continued

And besides, homemakers will be able to get some standard mason jar zinc lids with porcelain linings. -Canning experts say that this type of lid is one of the most satisfactory. Zinc is now in better supply, so limited quantities of the lids are being manufactured again.

ANNOUNCER:

Some types of jars require rubber rings in the closures, don't they? Will those rings be scarce?

OFF. OF DIS.
SUPERVISOR:

They won't be scarce, because this year they're being made of synthetic rubber. However, they do require different handling from the pre-war, crude rubber ones. The first thing for the homemaker to do is to examine the rings carefully before she buys them, and not to use any having a strong odor of tires. Then, before using the rings, it is wise to boil them for ten minutes in a solution of one pint of water to a teaspoonful of baking soda. After boiling, the rings should be rinsed thoroughly and boiled again in fresh water without the soda. If the water from the second boiling has no rubbery taste, then the homemaker can be sure that her food is safe from that unwanted flavor.

ANNOUNCER:

Can the same treatment be applied to the rubber rings that come attached to the lids?

OFF. OF DIS.
SUPERVISOR:

No, if the lids are boiled, then the rings may come off.

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ANNOUNCER: Those are good tips...do you have some more for us?

OFF. OF DIS.
SUPERVISOR: Homemakers should remember to follow very closely manufacturer's directions for adjusting jar closures. That's especially important if you're using the three-piece type with a glass lid, a metal screw band, and the rubber ring. If the closures aren't used properly, accidents may result, and precious jars of food will be wasted. While I'm talking about using equipment right, I'd like to pass on some tips about keeping canning equipment clean and in order.

ANNOUNCER: Please go ahead and tell us about it.

OFF. OF DIS.
SUPERVISOR: One of the requirements for successful canning is to have all the equipment clean and in good condition. Homemakers should take the very best care of their pressure cookers. That means never letting them boil dry for one thing. An inch of water should be kept in the cooker at all times. And if it does boil dry, it should be allowed to cool before it's filled with water again. The canner should be well-cleaned, too. It should be washed every time the homemaker uses it...and that's particularly important when salt is being used in canning, because salt is bad for metal.

ANNOUNCER: You said something about gauges on pressure canners... should special care be taken of them?

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OFF. OF DIS.
SUPERVISOR:

The only thing to do with the gauges is to have them checked carefully before canning large amounts of food. That's for the homemakers protection...and it will make for a better product. Before an inaccurate gauge is sent for repairs, the homemaker might inspect the safety valve. Very often the gauge registers wrong simply because the valve is clogged with grease or food.

ANNOUNCER:

You've given our listeners valuable advise about canning equipment, Mr. _____. Now can you tell us anything about the food themselves?

OFF. OF DIS.
SUPERVISOR:

I suppose you'd like to know what foods would be good for canning fairly soon. Peas, bush beans, and greens, are among the earliest to mature, and they're good choices for winter eating. The term "greens" includes beet tops and Swiss Chard, and other springy vegetables. The pressure canner is recommended for all vegetables, which don't necessarily require it. But if proper care is taken, the hot water bath method is fairly satisfactory. If homemakers are going to use the water bath method, they should take special precautions. Boil all vegetables except tomatoes rapidly in an open kettle for ten minutes before serving. This is necessary for the prevention of botulism...a type of food poisoning that may be present in canned food which haven't been put up in

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OFF. OF DIS.
SUPERVISOR:
continued
ANNOUNCER:

the high temperature of the pressure canner.

Are there any other foods that would be especially good for preserving at home now?

OFF. OF DIS.
SUPERVISOR:

The best suggestions I can make is that homemakers put up some chickens during the next couple of months. There will be plenty of chickens for civilians for a short time ahead, but far fewer later this year. So it's a wise homemaker who keeps some on her pantry shelf for the lean period.

ANNOUNCER:

What are the best methods of putting up chickens, Mr. _____?

OFF. OF DIS.
SUPERVISOR:

Freezing is the method most often suggested for preserving poultry meat for as long as a year. It certainly is the best way to keep frying and roasting chickens. Stewing fowls, which are older and less tender, can be preserved very successfully by canning... and that saves some of the family's freezer space.

ANNOUNCER:

I'm sure quite a few of our listeners will be putting up chickens for their Sunday dinners all winter. Your suggestion is worth remembering.

OFF. OF DIS.
SUPERVISOR:

The thing that's really worth remembering is this! When you put up food for the months ahead, you're helping to keep the nation's food supplies at a high level. And you're helping yourself...by providing variety and

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OFF. OF DIS.
SUPERVISOR:
continued

health for your family...and keeping it right at hand.
And you'll be making wise use of our current food
supply by canning foods in seasonal abundance.

ANNOUNCER:

Thank you, Mr. _____. You have just heard
_____ of the Office of Distribution,
War Food Administration.

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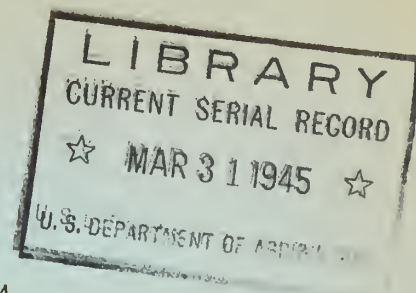
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Resume

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THE FAMILY CANTEN

"As We Sow"

ANNOUNCER: Many of you listeners are victory gardeners. You know that you can't raise vegetables, without first planting the seeds. Well, the liberated peoples of Europe can't have enough food, either...unless they plant and grow it, for themselves. That means that they have to have seeds. Today, Mr. _____ of the War Food Administration's Office of Distribution is going to talk about the seeds we're sending to our allies and liberated peoples...and why they're an important part of the welfare of countries ravaged by the enemy.

OFF. OF DIS.
SUPERVISOR: Seeds are important _____. To illustrate how important they are, I'd like to repeat a story I heard recently. It seems that a Marine Sergeant from Iowa strode up to Christmas mess on an island in the South Pacific. He must have been homesick on Christmas Day...but he looked at the food line, blinked, did a double take, and then dove into the biggest pile of Iowa sweet corn he'd ever seen. Even the folks at home didn't have roasting ears in December...but they made that American boy feel much closer to his home and family.

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ANNOUNCER: That's a wonderful story! But where did the corn come from?

OFF. OF DIS. SUPERVISOR: That corn came from the little-known battlefield gardens that are being grown in the rich gumbo and volcanic ash soils of our distant military bases. In the South Pacific, their yield will be more than 150 million tons of fresh vegetables this year. And the actual monetary value of those crops is small compared with the happiness and satisfaction of troops away from home when they grow vegetables in foreign lands that grew in their back-yards at home.

ANNOUNCER: I've heard that we are shipping seeds to American prisoners of war, too. What can you tell us about that?

OFF. OF DIS. SUPERVISOR: That's perfectly true. Thousands of American soldiers, prisoners behind German lines, will be eating fresh vegetables from U.S. Grown seeds. We have shipped them 15 thousand pounds. That isn't really very much, compared with the millions and millions of pounds produced here annually. But it is enough to supply fresh vegetables for a maximum of 400 thousand soldiers.

ANNOUNCER: I don't imagine that 15 thousand pounds makes up a very large part of the total amount we ship to our fighting men and allies, either.

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OFF. OF DIS.
SUPERVISOR:

As a matter of fact it doesn't. The United Kingdom and Russia have taken 15 million pounds of seeds during the last year. And shipments to other allies have ranged from 35 pounds to four and one-half million pounds.

ANNOUNCER:

That four and one-half million pounds of food must have made quite a victory garden.

OFF. OF DIS.
SUPERVISOR:

It probably did, _____. And that mammoth Victory Garden took up an amazingly small space in shipping. That, you see is one of the greatest advantages of shipping seed to our allies and fighting men.

ANNOUNCER:

You mean, if we shipped the food, it would take up much more space, and a longer time, I suppose.

OFF. OF DIS.
SUPERVISOR:

Exactly. If we could have delivered the 18 million pounds of vegetable seeds that we've shipped since last July at one time, to one destination, it could all have gone on one ten thousand ton cargo boat. And there would still have been room for several tons of other strategic materials. On the other hand, if we were to ship all the food grown from those seeds, we would need all the available space on almost a thousand ships of the same capacity. Cargo ships mean manpower. And all that space could be used right now to good advantage for men and munitions. So you can see that there's a considerable saving all around.

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ANNOUNCER:

And the seeds really help liberated peoples get back on their feet, don't they?

OFF. OF DIS.
SUPERVISOR:

That's a very good point. In many instances it is far better for us to send seeds to liberated and war-torn countries than to send food. The food, of course, is needed initially...but if the liberated peoples are able to grow their own food, they will get back on their feet faster and need less actual help from us. So, we help them only until the seeds they planted have produced enough food to supply all of their needs... then they're on their own.

ANNOUNCER:

From what you said before, I gather that even with our shipments of seed overseas, we have enough to take care of us here at home.

OFF. OF DIS.
SUPERVISOR:

Yes, we have enough to take care of civilian needs at home. And with the really fine cooperation of the seed grower's industry, we will continue to have enough to meet expanding needs.

ANNOUNCER:

The seed growers deserve a lot of credit...I seem to remember that they had quite a job to do to get us to the present abundant seed situation.

OFF. OF DIS.
SUPERVISOR:

That's right. Before the war, the United States was one of the leading seed importers. But when the Nazis invaded Poland, our seed imports stopped... suddenly! England was left in a jam, too, when

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Poland was annexed by Germany...and at a time when she was just converting her untilled land to food production. Australia couldn't help, because she needed every bit of what she was producing herself. And then when Germany captured the Ukraine, Russia, too, was without seeds...and that meant that she had to import them, or starve. It became clear that we would have to produce enough not only for ourselves, but for the allies whose supplies were cut off.

ANNOUNCER:

That was a critical situation, all right...but the seed growers came through.

OFF. OF DIS.
SUPERVISOR:

Quite a while before the war came, the seed grower's industry and representatives from the U.S. Department of Agriculture had been planning for such an emergency. California farmers had begun to produce cauliflower seeds, and all over the country, other seeds were being harvested. When the war came to us... the foresight of those growers and Department of Agriculture men paid off. We were able to supply our allies with the seeds they needed so desperately...and keep an abundant quantity for ourselves.

ANNOUNCER:

A happy solution to what might have been a serious threat to allied strength. But tell us, Mr. _____ what kinds of seeds do we send over to our men, our allies, and the liberated areas?

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OFF. OF DIS.
SUPERVISOR:

For the most part we have shipped vegetable seeds. Grass or field seeds are important, too...for crop production, and to protect landing fields for allied fighting planes against erosion. But beans, beets, onions, peas, radishes, cucumber, and cabbage are among the most common vegetable seeds we supply.

ANNOUNCER:

What is the outlook for those seeds for the year ahead?

OFF. OF DIS.
SUPERVISOR:

Looking forward even as far as 1945, the acreage for beet, carrot, cabbage, and onion seed crops will probably be sufficient for all purposes. That means our allies will have enough...and so will we...of those and other important seeds.

ANNOUNCER:

That means that Victory Gardeners can continue to work without worrying about a seed shortage, doesn't it?

OFF. OF DIS.
SUPERVISOR:

Yes, _____. And homemakers, too, can follow up the seed grower's fine job with a food job of their own. It's just as important to use foods in plentiful supply as it is to grow the seeds for them. And it means that those foods won't be wasted, and neither will the time and effort of the seed growers and food producers. Homemakers should remember these points:...First, the export of seeds to our fighting men, our allies, and the liberated countries, is one of the most important

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OFF. OF DIS.
SUPERVISOR:
continued

contributions to the quick progress of the war. We will send seeds to the liberated areas for as long as it takes the people to get back on their feet, and produce enough for themselves. The seed shipments we send abroad make up a comparatively small part of our total seed production. There is more than enough seed to produce plentiful supplies of food here at home, And finally, it's up to us to back up the seed and food growers, by using wisely foods in seasonal abundance, and making FOOD FIGHT FOR FREEDOM.

ANNOUNCER:

I know our listeners will remember with interest what you've told us today...Thank you, Mr. _____ of the Office of Distribution, War Food Administration.

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